

WHAT IS CLAIMED IS:

1. A method for improving a cereal product, said method comprising
 - (a) contacting said cereal product with substantially pure water or with steam, and
 - (b) drying said cereal product to its original water content,thereby improving reducing the cereal product.
2. A method of claim 1, wherein said contacting is by spraying water on said cereal product.
3. A method of claim 1, wherein said contacting is by misting said cereal product with water.
4. A method of claim 1, wherein said water is at least about 90% pure.
5. A method of claim 1, wherein said water is between about 50 and about 150° F.
6. A method of claim 1, wherein said water is between about 70 and about 100° F.
7. A method of claim 1, wherein said cereal product is a ready-to-eat breakfast cereal.
8. A method of claim 8, wherein said ready-to-eat breakfast cereal is a flaked cereal.
9. A method of claim 9, wherein said flaked cereal is selected from the group consisting of a corn flake, a wheat flake, an oat flake, a barley flake, and a rice flake.
10. A method of claim 1, wherein said cereal product is a fried or baked cereal chip.
11. A method of claim 10, wherein said fried or baked cereal chip is a corn chip.
12. A method of claim 10, wherein said fried or baked cereal chip is a tortilla chip.
13. A method of claim 1, wherein the improvement is an increase in bowl life of a ready-to-eat ("RTE") breakfast cereal.
14. A method of claim 13, wherein said RTE cereal is selected from a flake, an extruded cereal piece, and a nugget.
15. A method of claim 14, wherein said RTE cereal is a flake.

1 29. A method of claim 26, wherein said nut and said second nut are of different types.

1 30. A method of claim 21, wherein said nut is a peanut.

1 31. A method of claim 21, wherein said nut is selected from the group consisting of
2 almond, cashew, walnut, hazelnut, pecan, macadamia, pistachio, Brazil nut, and filbert.

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